



2017 DELTA PINOT NOIR



A RICH AND ELEGANT SINGLE VINEYARD PINOT NOIR, EXPRESSING RICH BERRIES AND DARK FRUIT FLAVOURS.

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| WINEMAKER Heather Stewart | ALCOHOL 13.5% | RESIDUAL SUGAR 0.0g/L |
| ACIDITY 5.6g/L | PH 3.53 | VEGETARIAN FRIENDLY |

TASTE PROFILE

COLOUR: DARK GARNET

NOSE: AROMAS OF DARK FRUITS, DRIED THYME AND BLACK OLIVE.

PALATE: A RICH, ROUND AND FULL BODIED PALATE WITH SUN RIPENED TOMATOES, RASPBERRIES AND MIXED DARK GRUIT FLAVOURS. A WELL BALANCED ACIDITY, FINE TANIN STRUCTURE AND A LONG AND TOASTY FINISH.

FROM THE LAND:

Selected from the Delta vineyard, located on the south side of Marlborough's Wairau Valley, purchased by the Delta Wine Company in 2000.

The vineyard comprises of 27 hectares of Pinot Noir from selected Dijon clones planted in 2002. The vineyard's rich clay soil and elevation combined with Marlborough's warm days and cool nights, make this site ideal for producing top quality Pinot Noir.

TO THE WINERY:

During a cool evening, clones 115 and 777 were harvested from the Delta vineyard and transported to the winery where they were kept in a cold soak for four days to extract maximum colour, flavour and tannin from the grapes.

Fermented with a carefully selected yeast strain, the grapes were hand plunged up to eight times daily during the height of fermentation.

The wine was then pressed equally into tank and seasoned French oak barriques and left to mature for nine months.

FLAVOURS & FOOD:

The 2017 Delta Pinot Noir is drinking beautifully from release and will continue to mature over the next five years. Showing notes of rich dark fruits, black olives and sundried tomatoes.

Excellent paired with spring lamb and roasted root vegetables.

ACCOLADES:

Marlborough Wine Show 2018
Sam Kim: Wine Orbit 2019



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